

AMENDMENTS TO THE CLAIMS

1-15. (Canceled)

16. (Currently amended) A bakers' yeast strain characterized not only by having sufficient fermentability ~~in~~ to expand both high-sugar and low-sugar bread doughs, ~~but~~ and also by having an isobutyric acid content in dry cells of 150 ppm or less and thus showing a weak offensive taste and odor characteristic of yeast.

17. (Previously presented) The bakers' yeast strain according to claim 16, which belongs to *Saccharomyces*.

18. (Previously presented) The bakers' yeast strain according to claim 17, which is a strain of *Saccharomyces cerevisiae*.

19. (Previously presented) The bakers' yeast strain according to any one of claims 16 to 18, which is freeze-tolerant.

20. (Previously presented) The bakers' yeast strain *Saccharomyces cerevisiae* strain FT-4 (FERM BP-8081).

21. (Previously presented) A bread dough prepared using the bakers' yeast strain according to any one of claims 16 to 18.

22. (Previously presented) A method for making bread characterized by having a very weak offensive taste and odor characteristic of yeast, comprising making the bread dough using the bakers' yeast strain according to any one of claims 16 to 18.

23. (Previously presented) A bread dough prepared using *Saccharomyces cerevisiae* strain FT-4 (FERM BP-8081).

24. (Previously presented) A method for making bread characterized by having a very weak offensive taste and odor characteristic of yeast, comprising making the bread dough using *Saccharomyces cerevisiae* strain FT-4 (FERM BP-8081).

25. (Previously presented) A strain of *Saccharomyces cerevisiae* that is freeze-tolerant, having an isobutyric acid content in dry cells of 150 ppm or less and having a weak offensive taste and odor characteristic of yeast.

26. (Canceled)

27. (Previously Presented) A frozen bread dough characterized by having a weak offensive taste and odor characteristic of yeast, wherein the frozen bread dough is prepared using a strain of *Saccharomyces cerevisiae* that is freeze-tolerant and has an isobutyric acid content in dry cells of 150 ppm or less and has a weak offensive taste and odor characteristic of yeast.

28. (Canceled).

29. (Previously presented) A method for preparing a frozen bread dough characterized by having a weak offensive taste and odor characteristic of yeast, comprising making the bread dough using a strain of *Saccharomyces cerevisiae* that is freeze-tolerant and has an isobutyric acid content in dry cells of 150 ppm or less and has a weak offensive taste and odor characteristic of yeast.

30. (Canceled).

31. (Previously presented) A bread dough prepared using the bakers' yeast strain according to claim 19.

32. (Previously presented) A method for making bread characterized by having a very weak offensive taste and odor characteristic of yeast, comprising making the bread dough using the bakers' yeast strain according to claim 19.